



**OPEN: DINE IN & CARRY OUT**  
 Wednesday – Friday: 4pm – 10pm  
 Saturday: 12pm-10pm / Sunday: 12pm-9pm  
**727-353-3181**

**SMALL PLATES**

- AHI TUNA\*\*** **13.99**  
 Seared, thinly sliced Ahi tuna over a bed of Asian slaw
- MEATBALLS** **8.99**  
 Topped with Ricotta cheese and 2 knots on the side
- DRY RUB SHRIMP** **11.99**
- BAKED WINGS** **12.99**  
 Dry Rub, wing sauce or BBQ. Dressing add .75
- SPINACH ARTICHOKE DIP** **10.99**
- GARLIC KNOTS** **5.99**
- WAGON WHEEL** **11.49**  
*Original: Baked Brie topped with brown sugar, dried cranberries, and toasted almonds*  
*Savory: Baked Brie topped with white wine, thyme, pepper*

**SALADS**

*Add Grilled Chicken 5.29 / Add Ahi Tuna 9.99 / Add Anchovies 1.99  
 Extra Dressing add .75*

- HOUSE** **L 14.99 / Sm 9.49**  
 Tossed in our vinaigrette, topped with apple, pear, dried cranberries, Gorgonzola and candied nuts
- CAESAR\*** **L 14.99 / Sm 9.49**
- MOZZARELLA STACK** **9.99**  
 Sliced tomatoes with fresh Mozzarella, olive oil, balsamic, salt, pepper and fresh basil
- ANTIPASTA** **20.99**  
 Topped with salami, ham, prosciutto, capicola, tomato, red onion, roasted peppers, fresh Mozzarella, Provolone, Parmesan, pepperoncini's, olives, and balsamic glaze
- GREEK** **18.99**  
 Topped with Feta, Kalamata olives, onion, green pepper, cucumber, tomato, pepperoncini's and potato salad
- AHI\*\*** **16.99**  
 Super food slaw, spring mix, cucumbers, red onion, candied nuts and Mandarin oranges tossed in an Asian soy vinaigrette

**HANDHELDS:** *Comes with potato salad or kettle chips*

- MEATBALL SUB** **9.99**
- FRENCH DIP** **10.49**
- BEACH DOG IN A BLANKET** **9.99**  
 Two all-beef hot dogs wrapped in pizza dough
- ITALIAN SUB:** Hot or Cold **9.99**  
 Salami, capicola, ham, Provolone, LTO, and sub oil

**SPECIALTY PIZZA**

*Individual Cauliflower or Gluten Free Crust add 4*

- CUBAN** **Large 16" / Individual 10" 16" 24.99 / 10" 13.99**  
 Mayo & mustard, pork, ham, salami, Swiss and Mozzarella. Topped with Dill pickles
- SLYCE SPECIAL** **16" 21.99 / 10" 11.99**  
 Pepperoni, green olives and extra Mozzarella
- MARGHERITA** **16" 22.99 / 10" 12.59**  
 Fresh Mozzarella, tomatoes, fresh basil, S&P
- ROASTED VEGGIE** **16" 24.99 / 10" 13.99**  
 Fresh spinach, mushrooms, roasted peppers and caramelized onion
- HERE'S JOHNNY** **16" 24.99 / 10" 13.99**  
 Ground sausage, meatballs, roasted peppers and red onion
- GREEK** **16" 25.99 / 10" 14.99**  
 Ground sausage, Feta, spinach, tomatoes, Kalamata olives, Mozzarella and sprinkled with fresh oregano
- CHICAGO DEEP DISH** **16" 25.99 / 8" 14.99**  
 Mozzarella on the bottom, ham, ground sausage, bacon meatballs, and topped with more cheese and red sauce
- TRUFFLE SHUFFLE** **16" 22.99 / 10" 12.59**  
 Variety of gourmet mushrooms and truffle oil
- PEAR O' DICE** **16" 23.99 / 10" 12.99**  
 Fresh pears, Gorgonzola and Prosciutto
- BEACH BIRD** **16" 23.99 / 10" 12.99**  
 BBQ sauce, chicken, caramelized onion, Smoked Gouda
- FRENCH DIP** **16" 24.99 / 10" 13.99**  
 Horseradish cream sauce, roast beef with a blend of Provolone, Fontina and Mozzarella. Au Jus on the side
- BUFFALO CHICKEN** **16" 21.59 / 10" 11.49**  
 Buffalo sauce, chicken, Gorgonzola and a side of Ranch
- B.Y.O CHEESE PIZZA** **16" 14.99 / 10" 7.99**
- Basic Toppings** **16" 2.69 / 10" 1.49**  
 Green Pepper, Roasted Peppers, Mushrooms, Red Onion, Caramelized Onion, Black or Green Olives, Jalapenos, Sliced Tomato, Pineapple, Fresh Basil, Extra Mozzarella, Provolone, Ricotta, Pepperoni, Ground Sausage, Hot Italian Sausage, Ham, Meatballs
- Specialty Toppings** **16" 3.99 / 10" 1.99**  
 Roasted Garlic, Fresh Spinach, Gourmet Mushroom Blend, Kalamata Olives, Gorgonzola, Fontina, Fresh Mozzarella, Smoked Gouda, Feta, Applewood Smoked Bacon, Anchovies, Chicken, Prosciutto

\*Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.\*\*Indicates raw item



**Bubbles:**

	<u>Glass</u>	<u>Bottle</u>
Cristalino	7	
La Marca Prosecco (375ml)		20
Nicolas Fueillatte Brut Cuvee (750ml)		68
Chandon Brut (750ml)		39

**House by the Glass: 6**

- Tormaresca Chardonnay
- Tormaresca California Rose
- Tormaresca Neprica Cabernet Sauvignon

**Whites:**

	<u>Glass</u>	<u>Bottle</u>
Banfi San Angelo Pinot Grigio	12	44
Maso Canali Pinot Grigio	10	36
White Haven Sauvignon Blanc	11	40
Joel Gott Sauvignon Blanc	9	32
Matchbook Chardonnay	8	28
Wente Riva Ranch Chardonnay	10	
Antinori Vermentino	11	40

**Reds**

	<u>Glass</u>	<u>Bottle</u>
Sokol Blosser Evolution Pinot Noir	10	36
Banfi Rainstorm Pinot Noir	12	
Joel Gott Cabernet Sauvignon	10	
J Lohr Cabernet Sauvignon	8.5	31
Michael David Earthquake Cabernet Sauvignon	12	44
Dreaming Tree Crush	8	
Canoe Ridge Merlot	9	32
Prunotto Occhetti Nebbiolo d'Alba	12	44
Seghesio Zinfandel	12	44

**COCKTAILS:**

**High Noon:** Peach or Watermelon: 6

**All-American Lemonade:** Tito's Handmade Vodka, Muddled Lemons, Agave Syrup and finished with a splash of Lemon-Lime soda. 8

**Cucumber Gimlet:** Bombay Sapphire Gin, fresh lime juice, simple syrup and cucumbers. 10

**Classic Manhattan:** Four Roses Small Batch Bourbon. 10

**Espresso Martini:** Grey Goose Vodka, Kahlúa, and cold brew double espresso. 12

**Beach Donkey:** Our version of a Moscow Mule made with Tito's Handmade Vodka, Fever Tree Ginger Beer and fresh lime. 8

**Tropical Sangria:** White wine mixed with coconut rum, pineapple juice, fresh fruit, and a splash of ginger ale. 8

**CRAFT DRAFT SELECTIONS**

**Craft Samples: \$1.25**

**Light**

<b>Stella Artois:</b> 5% ABV Belgium	6.5
<b>Sam Adams Seasonal:</b> Boston, MA	6
<b>3 Daughters Beach Blonde Ale:</b> 5% ABV St Pete, FL	6.5
<b>Mastry's Just Like Old Times:</b> 4% ABV SPB, FL	6.5
<b>Golden Road Mango Cart:</b> 4% ABV Los Angeles, CA	6

**Medium**

<b>Coppertail Free Dive IPA:</b> 5.9% ABV Tampa, FL	5.5
<b>Original Sin Black Widow Cider:</b> 6% ABV New York	6.5
<b>Cycles Cream &amp; Sugar Please Coffee Porter:</b> 5% ABV St Pete, FL	6
<b>Tank Freedom Tower Amber:</b> 5.3% ABV Miami, FL	6

**Packs a Punch**

<b>Kentucky Bourbon Barrel Ale: (10oz):</b> 8.2% ABV Lexington, KY	6	<b>Dr. Juice Hazy IPA:</b> 6% ABV Broussard, LA	6.5
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**BOTTLE & CAN SELECTIONS:**

**Wheat**

Blue Moon Belgian White	4.5
Schofferhofer Grapefruit	5
Leinenkugel Summer Shandy	4.5

**Lager**

Heineken	4.5
Modelo	4.5
Corona or Premier	4.5
Coors Light	4
Yuengling	4

**Non Alcoholic**

Clausthaler Amber	4
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**Pilsner**

Miller Lite	4
Bud Light or Bud	4
Michelob Ultra	4
GB Postcard Pilsner (can)	5.5

**Stout**

Bells Kalamazoo	6
Guinness (can)	6

**Steam or Porter**

Anchor Brewing	5
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**White Claw:**

Mango or Black Cherry	5
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**Ale**

Mastry's Breezy Tropical Blonde	6
Cigar City Maduro Brown (can)	4.5
Boddington's Pub Ale (can)	5.5
<b>Southern Tier Pumpking</b>	7.5
Lagunitas Sumpin Sumpin	5
Chimay Grand Reserve Blue	9
Founders All Day IPA (can)	5
Cigar City Jai Alai IPA (can)	5

**Cider**

Original Sin (can)	5.5
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